

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 3/17/2015 **Business ID:** 109305FE
Business: BRGR KITCHEN & BAR

4038 W 83RD ST
 PRAIRIE VILLAGE, KS 66208

Inspection: 31002365
Store ID:
Phone: 9138252747
Inspector: KDA31
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/17/15	09:37 AM	11:20 AM	1:43	0:07	1:50	0	
Total:			1:43	0:07	1:50	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 5 Priority foundation(Pf) Violations 3

Certified Manager on Staff ..

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present ..

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 p

Employee Health

2. Management awareness; policy present.

Y N O A C R
 p

3. Proper use of reporting, restriction and exclusion.

p

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
	4. Proper eating, tasting, drinking, or tobacco use	p
	5. No discharge from eyes, nose and mouth.	p
Preventing Contamination by Hands		Y	N	O	A	C	R
	6. Hands clean and properly washed.	p
	7. No bare hand contact with RTE foods or approved alternate method properly followed.	..	p
<i>Fail Notes</i>	3-301.11(B) <i>P - FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT. [Food employee was using bare hands to touch cheese slices. COS, cheese discarded.]</i>						
	8. Adequate handwashing facilities supplied and accessible.	..	p	p	..
<i>Fail Notes</i>	5-205.11(B) <i>Pf - A HANDWASHING SINK may not be used for purposes other than handwashing. [Food contact measurement spoons were in the handsink. COS, utensils removed.]</i>						
Approved Source		Y	N	O	A	C	R
	9. Food obtained from approved source.	p
	10. Food received at proper temperature.	p
	11. Food in good condition, safe and unadulterated.	..	p	p	..
<i>Fail Notes</i>	3-101.11 <i>P - FOOD shall be safe, UNADULTERATED, and honestly presented. [ROP fish (Salmon) was thawed in the walk in cooler. Person in charge stated the fish was placed in the walk in cooler before closing on 3-16-15. COS, ROP fish removed from the ROP.]</i>						
	12. Required records available: shellstock tags, parasite destruction.	p
Protection from Contamination		Y	N	O	A	C	R
	13. Food separated and protected.	..	p	p	..
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>							
<i>Fail Notes</i>	3-302.11(A)(1)(b) <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [A container with raw shell eggs (non-pasteurized) was stored above ready to eat applesauce in the RIC. COS, raw shell eggs removed. Raw pork sausage was stored above ready to eat passion fruit puree in the walk in cooler.]</i> 3-302.11(A)(2) <i>P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas [Raw chicken was stored above raw beef in the walk in cooler. COS, raw chicken removed.]</i>						
	14. Food-contact surfaces: cleaned and sanitized.	..	p	p	..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination			Y	N	O	A	C	R
<i>Fail Notes</i>	4-601.11(A)	<i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.</i> <i>[Dried food debris was inside of food storage containers that were stored as clean. COS, food storage container removed for cleaning and sanitizing.]</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.			p
Potentially Hazardous Food Time/Temperature			Y	N	O	A	C	R
16. Proper cooking time and temperatures.			p
17. Proper reheating procedures for hot holding.			p
18. Proper cooling time and temperatures.			p
19. Proper hot holding temperatures.			p
20. Proper cold holding temperatures.			p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>								
21. Proper date marking and disposition.			p
22. Time as a public health control: procedures and record.			p
Consumer Advisory			Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.			p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>								
Highly Susceptible Populations			Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.			p
Chemical			Y	N	O	A	C	R
25. Food additives: approved and properly used.			p
26. Toxic substances properly identified, stored and used.			p
Conformance with Approved Procedures			Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.			p
GOOD RETAIL PRACTICES								
Safe Food and Water			Y	N	O	A	C	R
28. Pasteurized eggs used where required.			p
29. Water and ice from approved source.			p
30. Variance obtained for specialized processing methods.			p
Food Temperature Control			Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control.			p
32. Plant food properly cooked for hot holding.			p
33. Approved thawing methods used.			p
34. Thermometers provided and accurate.			p
Food Identification			Y	N	O	A	C	R
35. Food properly labeled; original container.			p
Prevention of Food Contamination			Y	N	O	A	C	R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination		Y	N	O	A	C	R
36. Insects, rodents and animals not present.		p
<i>Fail Notes</i>	<div style="display: flex; justify-content: space-between;"> <div style="width: 15%;"> <p>6-501.111(A)</p> <p>6-501.112</p> </div> <div style="width: 85%;"> <p><i>P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests. [20 plus drian flies were in storage area of the soda syrup station area. 10 plus drain flies were in the food prep area. A nest of 30 plus live roaches were behind a reach in cooler in the basement food storage are. 8 live roachs were crawling under the reach in cooler that was located in the basement food storage area. PIC provided pest control invoice with treatment on 3-2-15. Pest control showed up while this inspection was taken place.]</i></p> <p><i>Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the PREMISES at a frequency that prevents their accumulation, decomposition, or the attraction of pests. [Dead roaces covered glue traps that were under storage racks in the basement area.]</i></p> </div> </div>						
37. Contamination prevented during food preparation, storage and display.		p
38. Personal cleanliness.		p
39. Wiping cloths: properly used and stored.		p
40. Washing fruits and vegetables.		p
Proper Use of Utensils		Y	N	O	A	C	R
41. In-use utensils: properly stored.		p
42. Utensils, equipment and linens: properly stored, dried and handled.		p
43. Single-use and single-service articles: properly used.		p
44. Gloves used properly.		p
Utensils, Equipment and Vending		Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items		..	p	p	..
<i>Fail Notes</i>	<div style="display: flex; justify-content: space-between;"> <div style="width: 15%;"> <p>4-202.11(A)(2)</p> </div> <div style="width: 85%;"> <p><i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [Raw carrots were stored in a plastic storage containers with cracks in the plastic. COS, carrots removed.]</i></p> </div> </div>						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items		p
46. Warewashing facilities: installed, maintained, and used; test strips.		p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>							
47. Non-food contact surfaces clean.		p
Physical Facilities		Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.		p
49. Plumbing installed; proper backflow devices.		p
50. Sewage and waste water properly disposed.		p
51. Toilet facilities: properly constructed, supplied and cleaned.		..	p
<i>Fail Notes</i>	<div style="display: flex; justify-content: space-between;"> <div style="width: 15%;"> <p>5-501.17</p> </div> <div style="width: 85%;"> <p><i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. [Employee toilet room does not have a self-enclosed door.]</i></p> </div> </div>						
52. Garbage and refuse properly disposed; facilities maintained.		p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities

Y N O A C R

53. Physical facilities installed, maintained and clean.

.. p

Fail Notes | 6-501.11 *PHYSICAL FACILITIES shall be maintained in good repair.*
[Missing ceramic baseboards in the food prep area.]
 6-501.12(A) *PHYSICAL FACILITIES shall be cleaned as often as necessary to*
keep them clean.
[Dried food debris under and behind the fryers. Dried food debris
behind food storage bins.]

54. Adequate ventilation and lighting; designated areas used.

p

Administrative/Other

Y N O A C R

55. Other violations

p

EDUCATIONAL MATERIALS

The following educational materials were provided | p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Educated PIC in charge concerning fish that was stored above raw beef in the walk in cooler. Good practice is to follow a silo methods.

Footnote 2

Notes:

RIC pico del galo 39F
MT raw fish 37F
MT sliced tomatoes 35F
MT cooked chicken 37F
WIC raw beef 40F
MT pasta 40F

Footnote 3

Notes:

Consumer advisory on the menu for the uncooked burgers.

Footnote 4

Notes:

PIC provided test kit for the use of quat.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 3/17/2015 **Business ID:** 109305FE
Business: BRGR KITCHEN & BAR

4038 W 83RD ST
PRAIRIE VILLAGE, KS 66208

Inspection: 31002365
Store ID:
Phone: 9138252747
Inspector: KDA31
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
03/17/15	09:37 AM	11:20 AM	1:43	0:07	1:50	0	
Total:			1:43	0:07	1:50	0	

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 03/27/15

Inspection Report Number 31002365

Inspection Report Date 03/17/15

Establishment Name BRGR KITCHEN & BAR

Physical Address 4038 W 83RD ST City PRAIRIE VILLAGE

Zip 66208

Additional Notes
and Instructions

--

VOLUNTARY DESTRUCTION REPORT

Insp Date: 3/17/2015 **Business ID:** 109305FE
Business: BRGR KITCHEN & BAR

4038 W 83RD ST
PRAIRIE VILLAGE, KS 66208

Inspection: 31002365
Store ID:
Phone: 9138252747
Inspector: KDA31
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
03/17/15	09:37 AM	11:20 AM	1:43	0:07	1:50	0	
Total:			1:43	0:07	1:50	0	

ACTIONS

Number of products Voluntarily Destroyed 1

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Cheese slices Qty 2 Units lbs Value \$

Description bare contact.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A